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## INLAND FISHERIES

C762

NETWORK: NBC

DATE: September 16, 1944

ORIGIN: WRC - WITH GREAT LAKES PICK-UP

TIME: 12:15-12:30 PM- EWT

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1. SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL
2. JOHN: It's CONSUMER TIME!
3. SOUND: CASH REGISTER...CLOSE DRAWER.
4. ANNCR: During the next fifteen minutes, the National Broadcasting Company and its affiliated independent stations make their facilities available to the War Food Administration as a public service for the presentation of CONSUMER TIME!
5. JOHN: Heave Ho, Mrs. Freyman! Man the jib...and batten down the hatches! We're going for a sail!
6. FREYMAN: Yes, Johnny...we're off for a trip on the bounding main this morning...way out on Lake Michigan! Suppose you tell our CONSUMER TIME listeners what we're going to do today!
7. JOHN: Well, friends...it's like this. We got to figuring that...even though most all of us have gone fishing at one time or another, very few of us have actually been out sailing on a big commercial fishing boat. So....
8. FREYMAN: So we made special arrangements with the skipper of a real fishing trawler in Lake Michigan...Cap'n. Martin Engelson. Cap'n. Engelson said SURE, he'd be glad to broadcast to CONSUMER TIME right from the deck of his trawler.
9. JOHN: And at this moment, he's sailing off Kenosha, Wisconsin, waiting to give us a blow-by-blow description, as his crew hauls in the giant nets full of fish!

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DEPARTMENT OF AGRICULTURE

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10. FREYMAN: And out there, clutching his microphone...his sou'wester down around his ears...is Jim Chapman, who'll give us an eyewitness account of the goings-on from right there on deck.
11. JOHN: So...between Jim Chapman, and Skipper Engelson, we're going to get the real story on just how commercial fishing is done on our Great Lakes.
12. FREYMAN: And before we switch the program to the skipper and his crew... I'd like to say a word or two about fish, if I may, Johnny?
13. JOHN: All I know is something to the effect that (HUMS) "A fish won't do anything but swim in a brook...he can't write his name or..."
14. FREYMAN: All right, "Bing", all right. I was simply going to mention that fish is a very important protein food...also that lots of us don't realize how many different kinds of fishery products are on the market. And how easy and economical seafood is to prepare.
15. JOHN: (HUMMING) ..."And if that sort of life is what you wish...you may grow up to be a fish..."
- ENGINEER: WATCH SWITCH COMING UP AT 12:17 PM- EWT...CUE IS UNDERLINED
16. FREYMAN: (INTERRUPTING DURING ABOVE) Johnny! Let me finish my speech...
17. JOHN: Time for that later, Mrs. Freyman. But now Captain Engelson and Mr. Chapman are waiting for us out there on the lake. So here goes.... Friends, we take you now to the fishing trawler "Buick" in Lake Michigan!
18. CHAPMAN: We're speaking to you by short wave from the starboard side amidships on the deisel trawler "Buick", about fourteen miles off Kenosha, Wisconsin, in Lake Michigan. The Buick is a sturdy all white vessel, fifty-three feet long, with covered decks. We left port two hours ago and are now ploughing along out of sight of land in a (smooth, rough) sea.
- (MENTION WEATHER CONDITIONS ON THE LAKE, ALSO THAT YOU CAN HEAR THE SOUNDS OF THE ENGINES, ETC.) - ( M O R E ) -

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry should be clearly documented and verified. The second section covers the process of reconciling accounts, ensuring that all entries are balanced and consistent. This involves comparing the internal records with external statements and identifying any discrepancies. The third part of the document provides a detailed explanation of the various methods used to collect and analyze data. It includes a list of the different types of data that can be collected and the steps involved in processing this information. The final section discusses the importance of regular audits and the role of the auditor in ensuring the integrity of the financial statements. It also provides a summary of the key findings and recommendations from the audit.

CHAPMAN (cont.) We came out here to go fishing today...but in the parlance of the lakemen, we came out to lift, not fish. The term is derived from the lifting of the giant nets, which we are going to describe to you in a few minutes.

(CAPTAIN ENGELSON ISSUES ORDERS TO LIFT)

At my side, standing in the door of the wheel-house, is Captain Martin Engelson, who has just given orders to the crew in the bow to make ready to take aboard the day's catch.

(EXPLAIN WHAT THE CAPTAIN IS DOING AT THE TIME)

Captain, just how big is this job?

19. ENGELSON: Well, it takes an hour(?) to lift the net and the more that's in it...the more excitement you're going to see. Remember these fish average 5 and 6 pounds and when you start handling them in quantity, it's hard work.
20. CHAPMAN: How does the net work in the water?
21. ENGELSON: It rests upright on the bottom of the lake about two hundred fifty feet down, much like a tennis net. The top is supported by aluminum floats and the bottom is held down by lead weights. The ends are fastened to buoys on the surface and it is there that we start to lift.
22. CHAPMAN: Does this net differ from others used in the industry?
23. ENGELSON: Yes, this is a gill net. It is made of fine cotton, or rayon twine, woven into a loose mesh.
24. CHAPMAN: But how does it catch fish?
25. ENGELSON: As it rests on the bottom in its upright position, the fish swim into the meshes of the net. When a fish of sufficient size attempts to go through an opening, his gills are caught by the light twine and he is held there until we pick him out.
26. CHAPMAN: Then it's a gill net because it catches the fish by the gills. I suppose the size of the openings in the net are regulated by law.

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Third section of faint, illegible text, continuing the bleed-through from the reverse side.

Fourth section of faint, illegible text, showing the beginning of a new paragraph.

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Final section of faint, illegible text at the bottom of the page.



27. ENGELSON: That's right. It is done to protect the smaller fish. The little ones swim right through it.
28. CHAPMAN: How long have you been a fisherman, Captain?
29. ENGELSON: Fifty years...twenty-two years in this part of Lake Michigan.  
(CHAPMAN....ASK ABOUT SUPERSTITIONS OF FISHERMEN, SONGS, ETC.)
30. CHAPMAN: Do you fish the year around?
31. ENGELSON: It's the only way we can make a living...all year round, seven days a week.
32. CHAPMAN: Then the trawler can break ice?
33. ENGELSON: Yes, breaks ice up to twelve inches thick.
34. CHAPMAN: Now...what's your favorite fish, Captain?
35. ENGELSON: Nothing finer than perch, if your wife knows how to cook 'em.
36. CHAPMAN: What would you say was the best all around fish caught in Lake Michigan?
37. ENGELSON: Lake trout...because it has enough fat in it to broil, or fry by itself.
38. CHAPMAN: What about the size of a lake trout?
39. ENGELSON: The ones we take average five or six pounds apiece.
40. CHAPMAN: While we've been talking here, three men have been busy in the bow around a machine which has a hauser pipe, or chute extending a foot or so from the gunwhale of the boat. We sighted our first bouy a few minutes ago, and now the men are taking a line from that bouy, threading it up the chute and fastening it in the machine. What is that machine, Captain?
41. ENGELSON: That's the lifter. It's a special type of upright rotary drum which reels in the net, while the crew extracts the fish.
42. CHAPMAN: Then you don't haul in that three-mile net by hand?
43. ENGELSON: I'm afraid we're not that strong, Jim. We have a separate steam donkey engine in the hold that runs the lifter and does the job for us.

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- ENGELSON:(cont.) (CALLING TO CREW) - All set up there? / Ernie, help Henry with the net as she comes in! Bud, you do the sortin' at the hatch! Here she comes!
44. CHAPMAN: And as the wet line sings in the lifting drums, the great gill net begins to come aboard. (DESCRIBE FOR TWO MINUTES THE FISH AS THEY ARE TAKEN FROM THE NET.) Now that the net is in... what next?
45. ENGELSON: We'll lower the dry nets that we brought along aft and then head for the dock to weigh up our catch.
46. CHAPMAN: Sort of take the scales to the scales.
47. ENGELSON: No, we clean 'em. They're inspected before they are weighed. After that we have to get to our own dock and start sluggin' the net.
48. CHAPMAN: Start what?
49. ENGELSON: Slug the net. I mean repair the broken places.
50. CHAPMAN: Were your fishing operations always as big as this, Captain Engelson?
51. ENGELSON: Oh no! My father and I started commercial fishing with a rowboat. Then we built our own sailboat. Finally we traded that for a steam tug. This is our fourth vessel.
52. CHAPMAN: You know, we all like fish stories. What is the biggest trout you ever caught?
53. ENGELSON: Fifty three pounds and there was something funny about that fish.
54. CHAPMAN: What was that?
55. ENGELSON: Inside of it was a three and a half pound trout which it had just swallowed. We dressed that one, too.
56. CHAPMAN: Captain, I'm not a seafaring man...but what was in the stomach (LAUGHING) of the three and a half pound fish?
57. ENGELSON: There was one...but we had to throw him back. It was too small.



58. CHAPMAN: What was your largest lift of fish?
59. ENGELSON: One time we lifted 6800 pounds of trout and another time we got 7200 pounds of lake herring.
60. CHAPMAN: One more question. I notice that all the time we've been talking you have been standing here with one hand on the tiller and another on the power control. How come?
61. ENGELSON: Jim, I'm captain, pilot and engineer on this trawler and I'm proud it's that way.
62. CHAPMAN: Why's that?
63. ENGELSON: Well, you see three other members of my crew, who used to take their turn at the wheel or in the engine room are now in our country's service. I'll do their work until they get back.
- ENGINEER: WATCH SWITCH COMING UP AT 12:27 PM, EWT....CUE UNDERLINED.
64. CHAPMAN: And so with the throbbing of the big deisel engines, the trawler "Buick" turns once more to her home port. The fish caught during this boradcast will be inspected, graded, packed in ice and available for sale in Chicago retail stores by ten o'clock tomorrow morning. Thus you can see they are truly "fresh fish". It's been fine being aboard with you, Captain Engelson and with your crew of Ernie Neska, Henry Peterson, and Bud La Point. In about an hour we'll sight land. And we'll see the great reels for drying the gill nets, which remind everyone of the shore line of Norway, the land of Captain Engelson's ancestors. This is Jim Chapman saying "So Long" and hoping this first hand story of liftin' fish will encourage you to serve fish for a lift. We return you now to CCNSUMER TIME in Washington, D. C.
65. JOHN: Well...thanks a lot, Jim Chapman...and Captain Martin Engelson!
66. FREYMAN: Hey, Johnny...I was right out there with them, all right! The studio's going up and down like a deck!
67. JOHN: Don't sa-a-ay that, Mrs. Freyman.

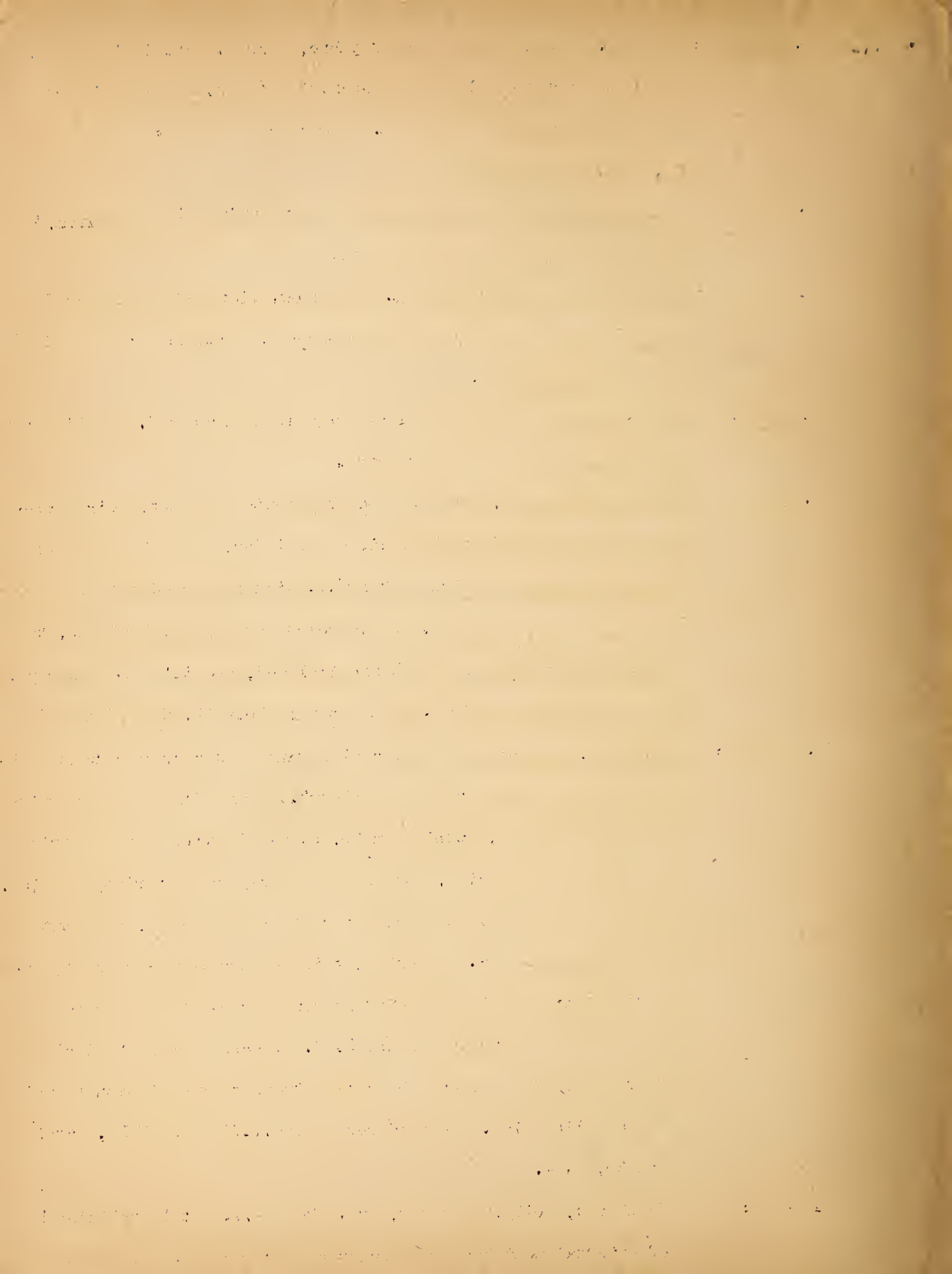
The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry should be clearly documented and supported by appropriate evidence. This includes receipts, invoices, and other relevant documents that can be used to verify the accuracy of the records.

In addition, the document highlights the need for regular audits and reviews. By conducting periodic checks, any discrepancies or errors can be identified and corrected promptly. This helps to ensure the integrity and reliability of the financial data being recorded.

Furthermore, the document stresses the importance of transparency and accountability. All transactions should be recorded in a clear and concise manner, making it easy for anyone reviewing the records to understand the details. This level of openness is essential for building trust and confidence in the financial reporting process.

Finally, the document notes that maintaining accurate records is not only a legal requirement but also a best practice for any organization. It provides a clear picture of the financial health of the entity and is crucial for making informed decisions and planning for the future.

68. FREYMAN: Well, grab hold of the microphone, Johnny...and listen closely. Now you've seen what a big operation it is...to get fish out of the lake and onto the menu. I wonder if you have the proper appreciation for fish?
69. JOHN: I know you get a lot of protein from eating fish. A whale of a lot...if you get what I mean.
70. FREYMAN: I'm ignoring that, Johnny. You know...lots of people simply don't realize how many different and delectable kinds of fish are on the market.
71. JOHN: And "how easy and economical they are to prepare". That's your next line. I know it by heart.
72. FREYMAN: Well, it's true, Johnny. And as a matter of fact, we're offering free to our CONSUMER TIME listeners today, a big 24 page booklet entitled "Wartime Fish Cookery"...which is packed full of recipes on how to prepare fish. Basic rules for frying, broiling, baking, planking, and boiling fish are included, and it's free when you write to CONSUMER TIME. Want to tell about it, Holly Wright?
73. WRIGHT: Friends, I'm sure all of you will want this very important booklet entitled "Wartime Fish Cookery"...yours free when you write to CONSUMER TIME, Washington 25, D. C. It tells you the tricks of preparing, cooking, and serving nearly every variety of fish, and other seafood. It includes recipes for sauces, and contains many helpful menus. Remember, this 24-page recipe booklet, entitled "Wartime Fish Cookery" is yours free. Simply write to CONSUMER TIME, Washington 25, D. C. Please be sure to include your name, address, and the call letters of the station to which you are listening. That address again...CONSUMER TIME, Washington 25, D. C.
74. JOHN: Thank you, Holly. And now, Mrs. Freyman...what tantalizing bit of entertainment have we thought up for our listeners next week?





75. FREYMAN: Well, Johnny...next week we're going to California and we're going to visit some school children...in the Hawthorne School near Los Angeles.
76. JOHN: And what's cooking at the Hawthorne School.
77. FREYMAN: School lunches. Hundreds of 'em. And we're going to hear about how this enterprising school started a real hang-up school lunch program. So be sure to listen next week....to another edition of...
78. SOUND: CASH REGISTER...MONEY IN TILL
79. ANNCR: CONSUMER TIME!
80. SOUND: CASH REGISTER
81. JOHN: How your money buys a living in wartime!
82. SOUND: CASH REGISTER...CLOSE DRAWER
83. ANNCR: CONSUMER TIME, written by Christine Kempton and Joe Tonkin, is presented by the War Food Administration through the facilities of the National Broadcasting Company and its affiliated independent stations. This broadcast period for CONSUMER TIME has been made available as a public service.

This is the National Broadcasting Company.

